

Chestnuts dark

with Fina Piemontese 60% and Pistacia Vera



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|------------------------|-----------|----------------------|---------|
| RECIPE QUANTITY | 70 pieces | RECIPE NUMBER | CS15303 |
|------------------------|-----------|----------------------|---------|

Dark Hazelnut Gianduja

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| 1000 g Fina Noble Piemontese 60%, Praline Paste Hazelnut | 35.27oz |
| 400 g Grenada 65%, Dark chocolate couverture, Rondo | 14.11oz |

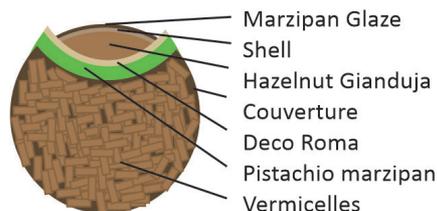
Combine the praline past and tempered couverture and stir until smooth.

Pistachio marzipan

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|-------------------------------------|---------|
| 325 g Luebeck, Marzipan, Raw mass | 11.46oz |
| 32 g Pistacia Vera, Pistachio paste | 1.13oz |

Mix the marzipan and pistachio past well together until smooth.

Structure



Chestnuts dark

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|--|----------------|
| 1400 g Dark Hazelnut Gianduja | 49.38oz |
| 350 g Pistachio marzipan | 12.35oz |
| 175 g Deco Roma, Covering mass white | 6.17oz |
| 140 g Vermicelles D, Chocolate flakes, Dark | 4.94oz |
| 210 g Grenada 65%, Dark chocolate couverture, Rondo | 7.41oz |
| 420 g Chestnut Balls Felcor 52%, 35 mm (70 Stück) | 14.82oz |
| 35 g Marzipan or Nougat glaze | 1.23oz |

Finishing

Fill 20 g / 0.71 oz of dark hazelnut gianduja into the round chestnut ball milk chocolate shells and leave to crystallise. Roll out the pistachio marzipan between two plastic sheets to 3 mm / 0.118 inch thick and cut out rounds of 7 cm / 2.76 inches diameter. Roll out Deco Roma between two plastic sheets to 1.5 mm / 0.059, cut out oval shapes and place in the centre of the marzipan. Cut in half and fold both halves around the filled shells and shape to create the typical chestnut opening. Roll round and dip the chestnuts diagonally into dark couverture up to the

edge of the marzipan. Place onto chocolate vermicelles ensuring that the sides are also completely covered with the vermicelles. Lastly, spray the opening with marzipan varnish.

FELCHLIN PRODUCTS

| | |
|------|---|
| CR44 | Grenada 65%, Dark chocolate couverture, Rondo |
| DC74 | Fina Noble Piemontese 60%, Praline Paste Hazelnut |
| DF18 | Pistacia Vera, Pistachio paste |
| HA08 | Vermicelles D, Chocolate flakes, Dark |
| KK05 | Luebeck, Marzipan, Raw mass |
| TM81 | Deco Roma, Covering mass white |

Please note: Some products are not available in all markets

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Recipe number : CS15303

Description : Soft melting gianduja chocolate speciality with pistachio marzipan

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 42 days | Kilocalorie (kcal) | 555 |
| Selling days | 35 days | Kilojoule (kJ) | 2324 |
| Selling price | | Lipids | 36.57 g |
| Selling unit | 1 piece | saturated fatty acids | 13.12 g |
| | | Carbohydrates | 45.23 g |
| | | of which sugars | 40.52 g |
| | | Proteins | 6.28 g |
| | | Salt | 0.01 g |

Declaration :

Sugar, **hazelnuts 22%**, cacao kernel, cocoa butter, **almonds**, water, fat-reduced cocoa powder, ethanol, **pistachio 1%**, invert sugar syrup, glucose syrup wheat, palm kernel oil, shellac, gelling agent (tranganth), preserving agent (potassium sorbate), **emulsifier (soy lecithin)**, palm oil, emulsifier (sunflower lecithin), humectant (glycerin), flavour, acidifying agent (citric acid), vanilla, vanilla extract Madagascar, vanillin

State 23.05.2023

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation